

EXPERIMENTAL SHAREABLES

Avocado Lab Bites

14

Crispy tempura avocado spears dusted with smoked paprika salt, Roasted poblano-cilantro crema and Spicy Smoked Honey Elixir



Fritto Science Mix

19

Crispy calamari & shrimp with pepper threads, lemon lab aioli, and "volatile" spicy tomato emulsion

NC Wing Flight Board

18

Choice of: Smoked BBQ, Cheerwine buffalo, or garlic-pepper parmesan, Served with celery pipettes and blue cheese dressing

Short Rib Nacho Deconstruction

17

Crisp house chips, shredded short rib, queso fresco pickled red onion, jalapeños, scallions, micro cilantro, charred corn

Carolina Gold Flatbread

16

Buffalo chicken and NC-style BBQ, red onions jalapeños, mozzarella, cilantro microgreens

LAB COATS & LADLES

Add On Protein: Chicken 8 | Shrimp 11 | Salmon 14

Green Chili Reactor

10

Chicken chili with poblano, onion, red bell pepper, black beans, smoked cheddar, and tortilla "strands"

NC Harvest Chopped Salad

15

Mixed greens, charred corn, black-eyed peas tomatoes, tortilla strips, cotija sweet tea vinaigrette



Farm Beaker Caesar

13

Baby kale & romaine, shaved parmesan Old Mill croutons, garlic Caesar



Field & Forest Garden Jar

13

Mixed greens, cucumber spirals, baby heirlooms, local chèvre, herb croutons balsamic vinaigrette



FLASK & BEAKER

MAIN REACTIONS

All Entrees marked reactive  are served with two sides

16 oz Carolina Ribeye



42

16oz Bone-in Ribeye, garlic mash, honey bacon-sorghum Brussels, red-eye reduction Espresso-spice rub +\$2

Honey-Garlic Glazed King Salmon



32

Over saffron risotto and NC seasonal vegetables

Penne à la Pyro

28

Chipotle shrimp, andouille, sun-dried tomatoes peppers, onion, and green peas

Atomic Braised Short Rib

39

Cabernet braised, garlic mash, roasted root vegetables micro-mustard greens

HANDHELD CREATIONS

Served with Fries

StateView Molecular Burger

19

Bourbon-bacon jam, local gruyere arugula, tomato, maple sriracha Fusion Aioli served on a brioche bun

Buffalo Reaction Sandwich

18

Fried chicken tossed in Cheerwine buffalo, pickles brioche bun, choice of ranch or blue cheese

Short Rib Toast Melt

19

Shredded rib, jalapeño, mushrooms, Muenster & American cheese, asiago sourdough

Black Bean Burger

18

Black bean burger, siracha aioli, lettuce tomato and red onion, served on a brioche bun with pepperjack cheese



Groups of 5 or more will be charged an 18% Service Charge

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

MOCKTAIL MOLECULES

Watermelon Fizz Reactor 8

Fresh watermelon juice meets fizzy Starry in this kid-approved lab creation, sweet, sparkly, and served over ice with a splash of citrus. Garnished with a watermelon

Rocket Fuel Punch 8

A turbo-charged fusion of pressed orange, fresh pineapple and electric cherry syrup
Garnished with pineapple & cherry's



KID-SAFE COMPOUNDS

Crispy Lab Strips 12

Golden-brown chicken tenders served with Beer Battered French Fries and your choice of dipping sauce

Melt Lab Sandwich 10

A warm and gooey sandwich experiment gone perfectly right, served with "Fuel Rods" Beer Battered French Fries



Junior Reaction Burger 12

Bite-sized burger brilliance on a bun, with a tasty side of "Fuel Rods" Beer Battered French Fries

Little Lab Mac 10

Cheddar-coated pasta, perfect for mini minds with major appetites.



PB&J Fusion Sandwich 10

Classic peanut butter, banana, and jelly served with fruit or "Fuel Rods" Beer Battered French Fries



FLASK & BEAKER

THE FINAL EXPERIMENT

Dark Matter Slice 10

A rich, dense chocolate explosion compacted into a fudgy singularity
No flour, just full flavor



Gravity Shift Cake 10

A physics-defying dessert with flan and chocolate cake layers baked in reverse order
Science never tasted so sweet



Thermal Caramelization 10

From milk to magic—dulce de leche crafted through time heat, and patience



SIDE EXPERIMENTS 6

Mac & Cheese Swirl

Smoked Garlic Mash

Beer Battered French Fries

Seasonal NC Vegetables

OUR GASTRONOMIC CODE

Flask & Beaker: where culinary creativity meets scientific curiosity. Inspired by the spirit of experimentation, our restaurant blends bold flavors handcrafted cocktails, and playful presentation in a setting that feels like a modern-day flavor lab.

[COMING SOON!]

Join us every Saturday and Sunday for our redesigned signature brunch experience, "The Weekend Formula", a brunch designed to spark joy and flavor reactions. Sip on \$7 Mimosas or share the science with \$19 Mimosa Pitchers, and explore a rotating menu of brunch bites that are anything but basic. Come hungry, leave inspired.